



Menus from the 11/02/2019 to 15/02/2019

Date	Menu	Vegetarian
Monday 11.02.2019	Pork cream schnitzel with mango cubes, nut noodles and broccoli with caramelised almonds	Roasted vegetables and potato wedges with cave-aged Gruyere, served with quince plum salsa
Tuesday 12.02.2019	Veal mince burger with port wine sauce, pea potatoes mashed and orange - beetroot	Homemade cheese pie with Celery Apple, beetroot horseradish and bean salad
Wednesday 13.02.2019	Turkey schnitzel on chervil-lime sauce, braised red cabbage and creamy polenta	Tofu stew with carrots, green papaya and Lensesdaal, cardamom rice and pappadum
Thursday 14.02.2019	Spaghetti on mediterranean tuna sauce and leek vegetables with pecorino	Mushroom ravioli on sage nut butter with vegetable strips
Friday 15.02.2019	Yellow chicken curry with colorful vegetables and coconut milk, cilantro basmati rice	Apple and shallot risotto with spring cabbage and saffron quark

Bistrohit

Gnocchi pan with sausage garnish, savoy cabbage and beetroot sauce Fr. 19.--

Fitness plate «Spanish style»

With chicken strips, tomatoes, avocado, manchego, chorizo and lettuce Fr. 18.--

Menu offers and prices

Daily menu (incl. small green salad or soup) Fr. 17.50; Daily menu with salad from the refreshment bar Fr. 19.50; Big plate from the salad bar Fr. 15.00; Small plate from the salad bar Fr. 7.50; Bircher muesli with bread Fr. 9.50; Soup with bread Fr. 7.50; Daily fresh desserts rich in variation.

Our beef, pork, veal and chicken comes from our butcher Hegglin from Menzingen. Our lamb comes from Australia and New Zealand. If you have any questions about allergen or food incompatibilities please contact our staff.

Kitchen open from 11:30 am to 13:30 pm. Reservation: phone 041 760 74 10 / bistro@consol.ch
ConSol Bistro • Ibelweg 24 • 6300 Zug